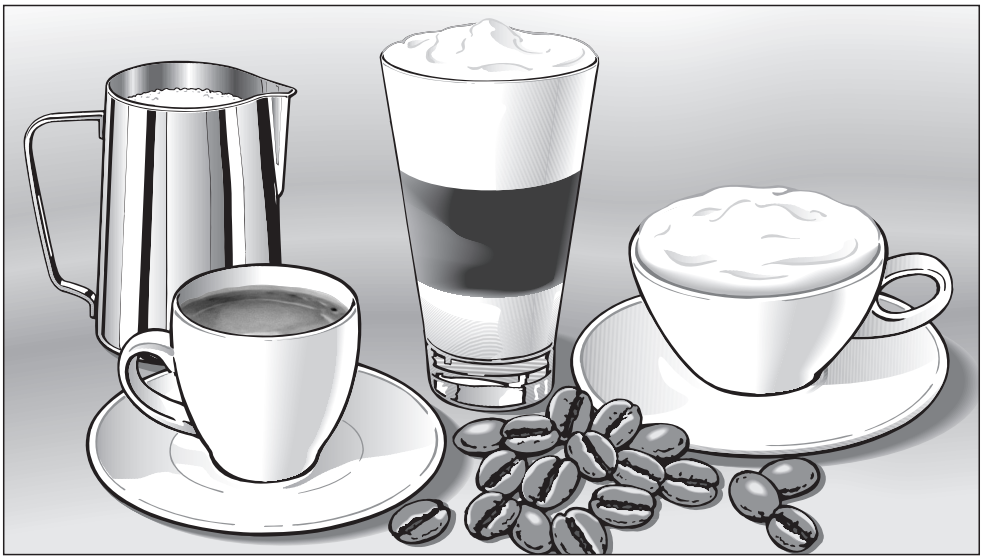
# Operating instructions



# Freestanding coffee machine CM 5100

To avoid the risk of accidents or damage to the machine, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB, HK, SG, ZA

M.-Nr. 07 902 360

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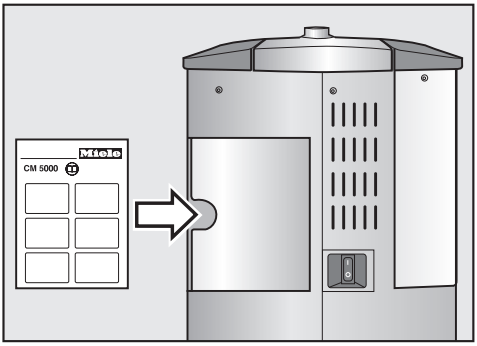



## Short instructions

A short instruction leaflet is supplied with this coffee machine which gives basic information on how to operate and clean the machine on a daily basis.

It is not a substitute for this operating and installation instruction manual.

To avoid the risk of accidents or damage to the machine it is important to read this operating and installation instruction manual carefully and take note of the Warning and Safety instructions.

You can keep the short operating instructions in the slot at the back of the coffee machine so that they are always to hand.

## Packing material

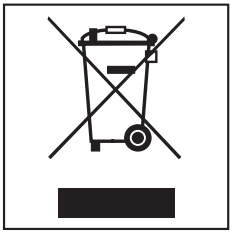
The packing material protects the machine during transit.

Please retain the original box and polystyrene pieces so that you can pack the coffee machine securely, should you wish to transport it in the future.

The original packaging will also be useful should you wish to return the coffee machine to Miele for servicing.

## Disposing of your old machine

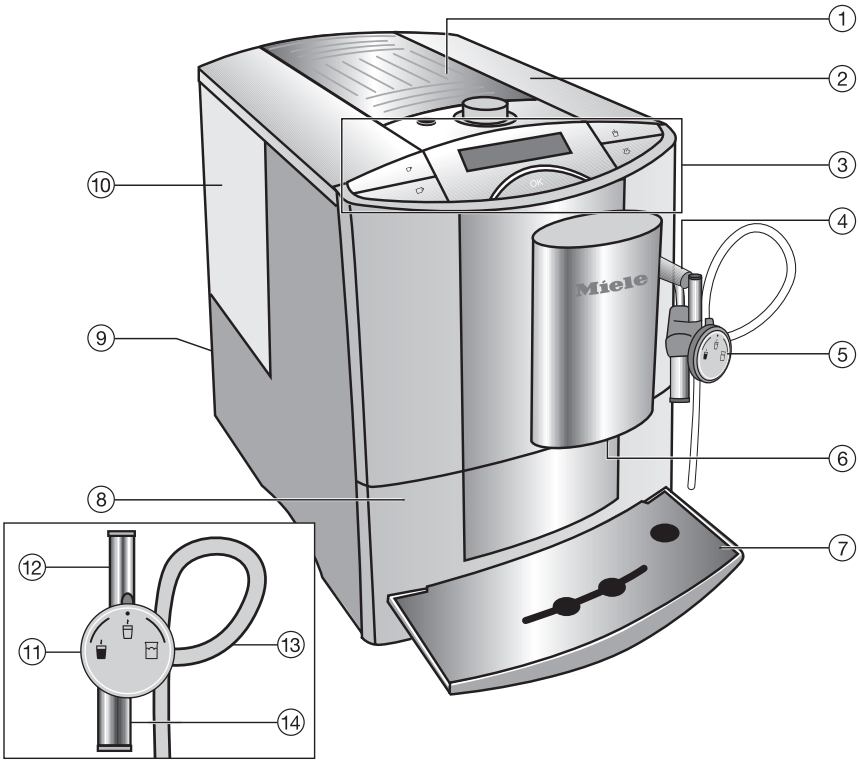
Electrical and electronic machines often contain materials which, if handled or disposed of incorrectly could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your machine. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre, or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

# Guide to the machine




① Cup heating surface

② Bean container, ground coffee chute and rotary control for selecting fineness of ground coffee

③ Display and controls

④ Steam and hot water spout

⑤ Cappuccinatore for frothing milk (see inset diagram above)

⑥ Coffee spouts

⑦ Drip tray cover

⑧ Drip tray with waste container

⑨ Master switch

⑩ Water container

⑪ Cappuccinatore dial for selecting hot milk, hot water and milk froth

⑫ Air intake nozzle

⑬ Milk tube

⑭ Dispensing spout

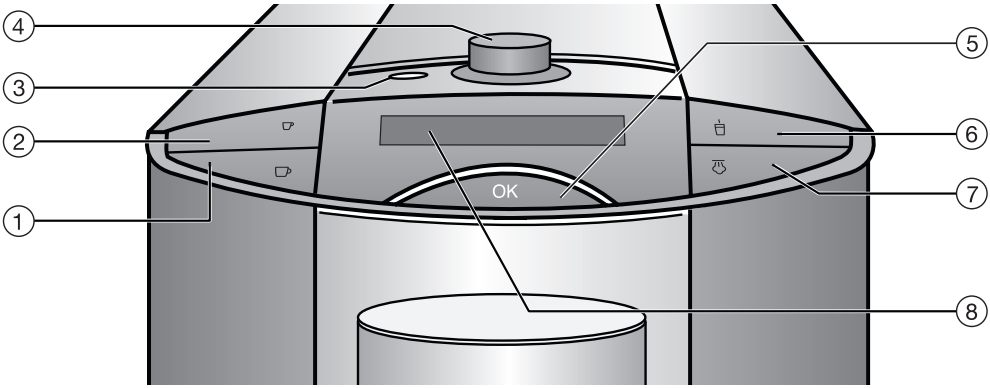
Symbols on the cappuccinatore dial:

Hot water

Milk froth

Hot milk

## Display and controls




| | Control | How to operate | Function |
|---|---|---|---|
| ① | Coffee button | Press | For dispensing coffee |
| ② | Espresso button | Press | For dispensing espresso |
| ③ | On/Off button | Press | For switching the coffee machine on or off (Standby mode) |
| ④ | Rotary control | Turn clockwise or anti-clockwise | For displaying options or settings |
| ⑤ | OK button | Press | For confirming a selection or action<br>For cancelling drink preparation<br>For calling up the SETTINGS menu (Press and hold for 2 seconds)<br><br>The crescent will light up, if the option is available<br>The crescent will flash before steam is generated |
| ⑥ | Hot water button | Press | For dispensing hot water |
| ⑦ | Steam button | Press | For dispensing milk froth or hot milk |
| ⑧ | Display | | For displaying messages<br>For customising the coffee machine (in the SETTINGS menu) |

This coffee machine conforms with all current safety requirements. Improper use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the machine, please read these instructions carefully before using it for the first time. They contain important notes on the installation, safety, operation and care of the machine.

Keep these instructions in a safe place and pass them on to any future owner.

## Correct application

▶ The coffee machine is not designed for commercial use. It is intended for use in domestic households and for use in similar working and residential environments such as:

– Shops

– Offices and showrooms

and by residents in establishments such as:

– Hostels and guest houses.

Should it be used in such environments, it must be used as a domestic appliance and only for the preparation of (a maximum of 20 cups a day) espresso, cappuccino, latte macchiato etc.

Any other usage is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

The coffee machine is not intended for outdoor use.

▶ The coffee machine is intended for use by people with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, only if they are supervised whilst using it or have been shown how to use it correctly by a person responsible for their safety.

## Safety with children

Caution. The coffee spouts and the cappuccinatore present a danger of burning or scalding.
Children's skin is very sensitive and reacts to hot temperatures.

▶ Place the coffee machine where it is out of the reach of children.

▶ It is not a toy! To avoid the risk of injury do not allow children to play with it or its controls. Supervise children whilst you are using it.

▶ Children 8 years and older may use the machine only if they have been shown how to use it in a safe way and understand the hazards involved. Older children may only use the machine if its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ Children under 8 years of age must be kept away from the machine unless they are constantly supervised.

Remember that coffee and espresso are not suitable drinks for children.

## Technical safety

▶ Before setting up the machine, check it for any externally visible damage. Never use a damaged machine. Danger of injury.

▶ To avoid the risk of damage to the machine, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply, before connecting the machine to the mains supply. Consult a qualified electrician if in any doubt.

▶ The electrical safety of this machine can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and regularly tested and where there is any doubt the household wiring system should be inspected by a qualified electrician.
The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the safety of the appliance, (e.g. danger of overheating).

▶ Disconnect the machine from the electricity supply immediately you notice any damage or the smell of scorching, for example.

▶ Ensure that the mains connection cable cannot become trapped or damaged by any sharp edges.

▶ The mains connection cable should not hang down. Someone could trip over it and the machine could be damaged. Excess cable can be pushed through the cable exit at the back of the machine.

▶ The coffee machine must not be used in a non-stationary location (e.g. on a ship).

▶ Only use the coffee machine in rooms where the ambient temperature is between 10 °C and 32 °C.

▶ Ensure that there is sufficient ventilation around the coffee machine. Do not cover the vent on the top of the machine.

▶ If the coffee machine is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the furniture door while the coffee machine is in use.

▶ Protect the coffee machine from water and water spray.

▶ Installation work and repairs may only be carried out by suitably qualified and competent persons to ensure safety. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.

▶ While the machine is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

▶ Faulty components must only be replaced by genuine Miele original spare parts. Only genuine Miele original spare parts guarantee the safety of the machine.

▶ The machine must be disconnected from the electricity supply during installation, maintenance and repair work.

▶ Disconnect the coffee machine from the electricity supply if it is not going to be used for a while, e.g. during holidays.

## Correct use

Caution. The coffee spouts and the cappuccinatore present a danger of burning or scalding. The liquids and steam dispensed are very hot.

▶ Please note:

– Keep well away from the area underneath the coffee spouts or cappuccinatore when hot liquids and steam are being dispensed.

– Do not touch hot components.

– Ensure that the cappuccinatore is fitted correctly. Only fit the cappuccinatore if it is clean. If it becomes clogged, hot liquid or steam could spatter from the nozzle or it could dislodge.

– The machine must not be used for cleaning objects.

▶ Clean the coffee machine thoroughly before using it for the first time. Rinse through the coffee and milk pipework (see "Cleaning and care").

▶ Please note the following regarding water:

– Only use cold, clean tap water to fill the water container. Warm or hot water or other liquids could damage the machine.

– Change the water every day to prevent a build-up of bacteria.

– Do not use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.

– Do not use water from reverse osmosis units. The machine could be damaged.

▶ Only fill the bean container with roasted coffee beans. Do not fill the bean container with coffee beans which have been treated or with ground coffee.

▶ Do not reach into the grinding mechanism.

▶ Only add ground coffee or cleaning tablets to the ground coffee chute. The cleaning tablets remove grease from the brew unit.

▶ Only use milk without additives. Sugar additives would stick to the milk pipework and the cappuccinatore.

▶ Do not use coffee beans which have been treated with caramel, sugar or other substances as they could damage the machine.

▶ Do not place any alcohol mixtures which are alight underneath the coffee spouts. The flames could ignite plastic components and cause them to melt.

▶ Do not place any naked flames, e.g. a candle, on or near the coffee machine. The coffee machine could catch fire.

▶ Please note the following with regard to cleaning the coffee machine:

– Disconnect the coffee machine from the electricity supply before cleaning.

– Clean the coffee machine every day (see "Cleaning and care" for more information).

– Do not use a steam cleaner to clean this appliance. Steam could cause a short circuit.

– Descale the coffee machine regularly using the appropriate number of Miele descaling tablets for the water hardness level in your area. Descale the machine more frequently in areas with very hard water. The manufacturer cannot be held liable for damage arising from insufficient descaling.

– Degrease the brew unit regularly with Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.

– Used coffee grounds should be disposed of with organic rubbish or on the compost heap, but not emptied down the sink as they could block it.

**For machines with a stainless steel trim:**

▶ Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the stainless steel trim. These damage the surface, causing it to lose its dirt repellent protective coating.

▶ The surface of the stainless steel trim is susceptible to scratching. Even magnets can cause scratches to appear.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Please read the operating instructions and take the time to familiarise yourself with the coffee machine before using it for the first time.

## Before using for the first time

- Set up the coffee machine and remove any protective film (see "Installation").
- Insert the plug of the coffee machine into the socket (see "Electrical connection"). If the connection cable is too long, you can push some of it through the opening in the rear of the appliance.

Please clean the machine thoroughly before filling the water container and the coffee bean container (see "Cleaning and care").

- Fill the coffee bean container with coffee beans (see "Filling the coffee bean container").
- Fill the water container with fresh, cold tap water (see "Filling the water container").

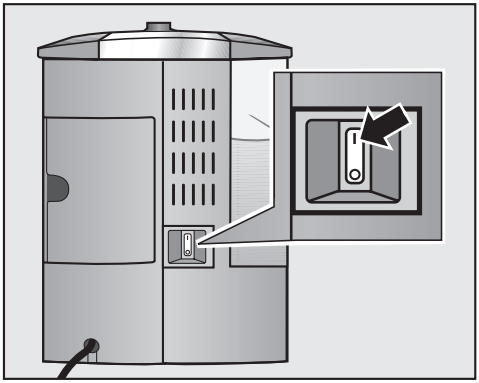
## Switching on for the first time

When you switch the coffee machine on for the first time, after the welcome screen has appeared you will be prompted to set the following:

– Language

– Clock format

– Time of day



- Set the master switch at the back of the coffee machine to "I".
- Press the On/Off button ⏻.

The welcome message MIELE - WILLKOMMEN will appear in the display briefly.

### To set the language

- Turn the rotary control until the language you require appears in the display.
  Press the OK button.

The setting is now saved.

**To set the clock display**

- If you want the time to be shown as a 12 hour clock, turn the rotary control until 12 H appears.

or

- If you want the time to be shown as a 24 hour clock, turn the rotary control until 24 H appears.
- Press the OK button.

The setting is now saved.

**To set the time of day**

You can now enter the hours and minutes:

- Turn the rotary control until the current hour appears.
  Press the OK button.
- Turn the rotary control until the current minutes appear.
  Press the OK button.

The setting is now saved. SET UP SUCCESSFUL will appear in the display.

- Press the OK button.

If the water container is empty, the following will appear in the display

```
FILL WATER CONTAINER
AND PLACE IN MACHINE
```

- Fill the water container with fresh, cold tap water.

**TIP** Place a suitable container underneath the cappuccinatore.

The following will appear in the display:

```
SYSTEM FILLING UP
START
```

- Press the OK button.

**TIP** Continue following the instructions given in this booklet to set up your machine and familiarise yourself with it.

## Water hardness

The water hardness indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the coffee machine will need to be descaled.

The coffee machine measures the quantity of water and steam used. The number of drinks which can be dispensed before the machine needs to be descaled will depend on the water hardness level set.

Set the water hardness level on the coffee machine to the water hardness level for the local area to ensure that the machine functions correctly and is not damaged. This will ensure that the reminder to descale the machine will appear in the display at the correct time.

There is a choice of four water hardness levels:

– **Level 1 (soft):**
Local water hardness range 0-8.4 °d (0-1.5 mmol/l)
Water flow rate: approx. 220 l
Steam flow rate: approx. 440 min

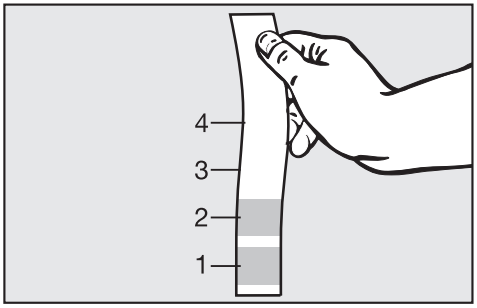
– **Level 2 (medium):**
Local water hardness level 1 8.4-14 °d (1.5-2.5 mmol/l)
Water flow rate: approx. 100 l
Steam flow rate: approx. 200 min

– **Level 3 (hard)**:
Local water hardness range 2 14-21 °d (2.5-3.8 mmol/l)
Water flow rate: approx. 70 l
Steam flow rate: approx. 140 min

– **Level 4 (very hard)**:
Local water hardness range 3-4 21 °d (21 °d (>21 °d (>3.8 mmol/l) or more
Water flow rate: approx. 40 l
Steam flow rate: approx. 80 min

### Measuring the water hardness

You can use the test strip supplied to check the water hardness level, or your local water supplier will be able to advise you on the water hardness in your area.




■ Dip the test strip in water for a second, then shake off any excess water. The result will be evident after about a minute.

You can now set the water hardness level for the coffee machine.

### Setting the water hardness

■ In the main menu, press the OK button for two seconds.

■ Turn the rotary control until WATER HARDNESS appears in the display. Press the OK button.

■ Turn the rotary control until the water hardness level you require appears in the display.
Press the OK button.

The setting is now saved.

# Filling the water container

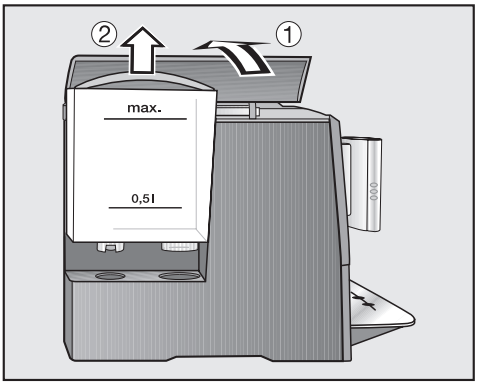
The quality of the water plays an important part in the overall quality of the coffee.

The water container should therefore be emptied and filled with fresh tap water every day.

Warning. Bacteria can cause infection.
It is important to empty and fill the container with fresh tap water every day to avoid the risk of bacteria building up.

Hot or warm water or other liquids can damage the coffee machine.

**Do not use mineral water** in the water container. Mineral water will cause serious limescale deposits to build up in your machine and damage it.




- Open the lid on the left hand side of the coffee machine ①. Pull the water container up by its handle and remove it ②.
- Fill the water container with fresh, cold tap water up to the "Max." marker.
- Replace the water container in the coffee machine. Make sure that the water container fits correctly onto the notch at the top of its housing.
- Close the lid.

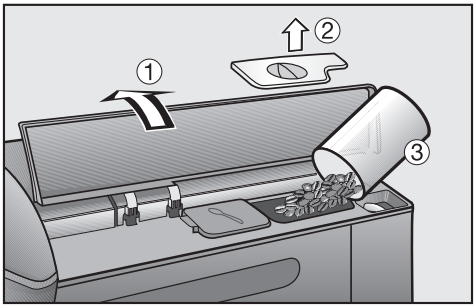
**TIP** If the water container is a little high or at a slant, check whether the surface that the water container sits on is dirty. If the water container is not sitting correctly, the drainage valve will not be sealed.
Clean the surface, if necessary.

If you want to use freshly ground coffee beans for each cup of espresso or coffee, fill the coffee bean container with roasted coffee beans.

Alternatively, you can make coffee or espresso with ready ground coffee (see "Preparing coffee or espresso using ready ground coffee").

Warning. Only put roasted coffee beans in the container.
Anything else, including ground coffee, will damage the grinder.

Warning. Do not use coffee beans that have been treated with sugar, caramel, or other substances and do not put drinks containing sugar in the coffee bean container. Sugar will damage the machine.




- Open the lid on the right hand side of the coffee machine ①. Remove the coffee bean container lid ②.
- Fill the container ③ with roasted coffee beans .
- Replace the container lid and close the lid of the coffee machine.

**TIPP** Only add enough beans to last for a few days as contact with the air causes coffee beans to loose their flavour.

# Switching on and off

You can use the On/Off button ⏻ (standby) to switch the coffee machine on and off, if the master switch at the back of the machine is switched on.

## Switching on

When the On/Off button ⏻ is pressed, the coffee machine will heat up and the pipework will be rinsed through. This cleans and heats the pipework ready for coffee preparation. After rinsing, hot water will run into the drip tray.

If the coffee machine still has an operating temperature which is higher than 60 °C, then rinsing will not take place.

■ Press the On/Off button ⏻.

The following will appear in the display:

If automatic rinsing has been activated, then the following will appear in the display after the heating-up phase:

Hot water will be dispensed from the coffee spouts.
The main menu will then appear:

You can now prepare coffee or espresso.

## Switching off

■ Press the On/Off button ⏻.

If the automatic rinsing function has been switched on, the pipework will be rinsed through before the coffee machine switches itself off.

If you have switched the automatic rinsing function off, you should rinse the pipework manually (see "Cleaning and care") before switching the coffee machine off.

**TIP** To save energy, use the master switch at the back of the coffee machine to switch it off if it is not going to be used for a long period of time, e.g. during holidays.
Please note that the time of day will not be saved and must be entered again the next time the coffee machine is switched on.

Cups should always be pre-heated to allow the flavour of the coffee to develop and be retained.
The smaller the volume of coffee/espresso and the thicker the cup, the more important it is to pre-heat the cup.

You can use the cup heating surface on the top of the coffee machine to pre-heat coffee cups and glasses. The cup heating function must be switched on.

**TIP** To save energy you could also heat cups with hot water by using the button.

## To switch cup heating on or off

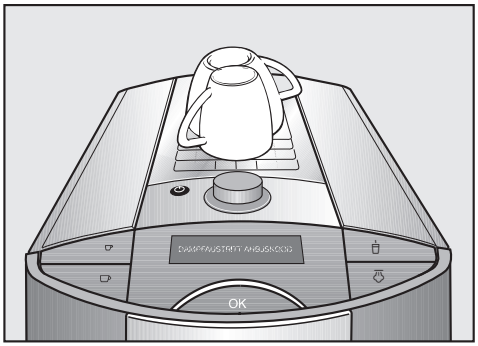
- In the main menu, press the OK button for two seconds.

- Turn the rotary control until CUP HEATING appears in the display. Press the OK button.
- To switch the cup heating function on, turn the rotary control until YES appears in the display.

or

- To switch the cup heating function off, turn the rotary control until NO appears in the display.
- Press the OK button.

## Pre-heating cups using the cup heating function

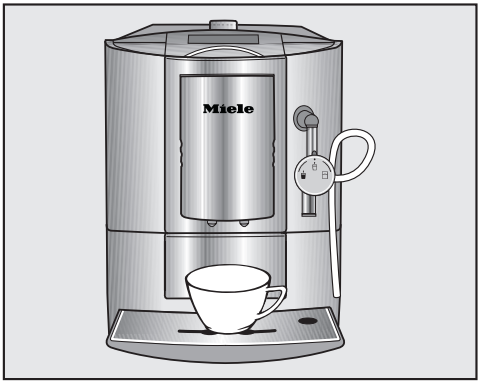



- Arrange the cups or glasses on the cup heating surface on the top of the coffee machine.

The cup heating surface will be heated continually until the coffee machine is switched off.

## Making coffee or espresso

When the ☕ or ☕ button is pressed, the coffee machine grinds the beans and then uses the freshly ground beans to brew the coffee.




- Place a cup under the coffee spouts.
- To make a coffee press the ☕ button.

or

- To make an espresso press the ☕ button.

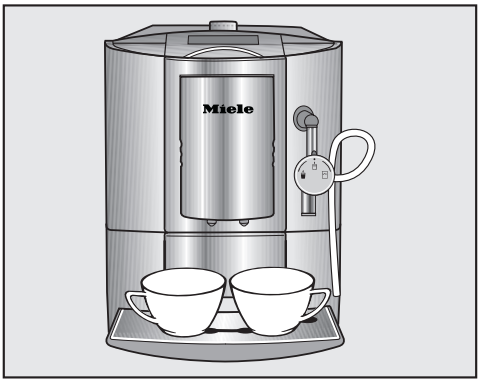
The coffee or espresso will be dispensed from the coffee spouts into the cup.

To ensure that any coffee residues from the factory testing process are removed from the brewing system, please throw away the first two cups of coffee when using the coffee machine for the first time.

## Making two portions of coffee or espresso at the same time

You can select two portions of coffee or espresso at the same time. The coffee machine will then make the portions one after the other.

To prepare two cups of coffee or espresso at the same time:




- Place one cup under each of the coffee spouts.
- Then press the ☕ button twice to dispense two portions of coffee.

or

- Press the ☕ button twice to dispense two portions of espresso.

Two portions of the coffee/espresso will be dispensed from the two coffee spouts.

To make a double portion of coffee or espresso,

- place one cup under both coffee spouts.
- Press the ☕ button twice, to make a double coffee.

or

- Press the ☕ button twice, to make a double espresso.

Two portions of the coffee/espresso will be dispensed from the coffee spouts into the cup.

## Cancelling preparation

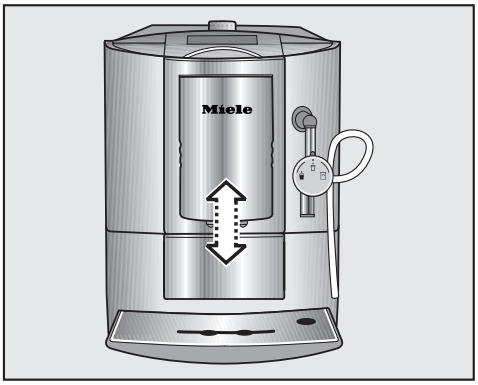
Milk preparation can be cancelled while STOP? is showing in the display. Any coffee beans which have already been ground will be directed into the waste container.

- Then press the OK button.

Preparation will be cancelled.

## Adjusting the coffee spouts to the correct cup height

You can adjust the coffee spouts to suit the height of the cup you are using so that the coffee or espresso will not cool down as quickly and the crema will have a better consistency.




- Pull the coffee spouts down until they are at the same level as the rim of the cup.

or

- Push the spouts up until there is enough room to fit a larger cup or mug underneath.

# Making coffee or espresso using ready ground coffee

To make espresso or coffee using ready ground coffee, you add a portion of ground coffee to the ground coffee chute.

This gives you the option of preparing a cup of decaffinated coffee, for example, even though the coffee bean container is filled with roasted coffee beans.

The coffee machine will automatically recognise that ready ground coffee has been added to the ground coffee chute.

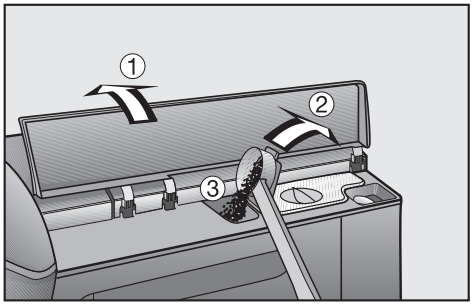
Only **one** portion can be prepared at a time when using ready ground coffee.

## Adding ready ground coffee

The coffee machine will use all the ground coffee which has been added to the chute to make the next coffee.

Use the scoop supplied to ensure you add the correct amount for one portion of coffee.

Do not add more than one level scoop of ground coffee to the coffee chute. If too much is added, the brew unit will not be able to process the coffee.




- Open the lid on the right hand side of the coffee machine ①.
- Open the lid of the ground coffee chute. Add one level scoop of ready ground coffee.
- Close both lids.

The following will appear in the display:

- Press the OK button to prepare coffee or espresso using ready ground coffee.

or to **cancel** preparation with ready ground coffee:

- Turn the rotary selector until NO appears in the display.
- Then press the OK button.

The ground coffee will be directed into the waste container.

## Preparing coffee or espresso using ready ground coffee

You can now select whether you want to dispense a coffee or an espresso made with ground coffee.

If no button is pressed within approx. 15 seconds, the ground coffee is emptied into the waste container.

The following will appear in the display:

- Place a cup under the coffee spouts.
- To make a coffee press the ☐ button.

or

- To make an espresso press the ☐ button.

The coffee machine will now prepare the coffee/espresso.

## Cancelling preparation

Preparation can be cancelled while STOP? is showing in the display. The ground coffee will be directed into the waste container.

- Then press the OK button.

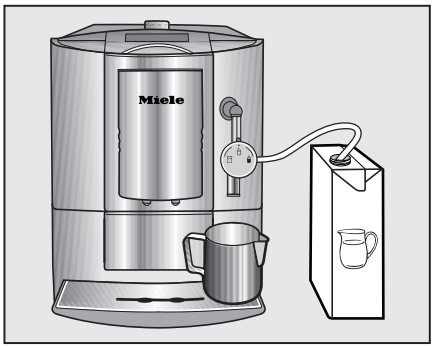
Preparation will be cancelled.

# Frothing and heating milk

You can use the coffee machine to heat or froth milk.

The coffee machine draws the milk through a tube from the container, e.g. a milk carton. Steam is then used to heat the milk in the cappuccinatore. It can also be frothed if milk froth is required.

If you have not prepared any milk drinks for some time, rinse the milk system before preparing the first drink to remove any bacteria which may have formed in the milk tube and in the cappuccinatore.

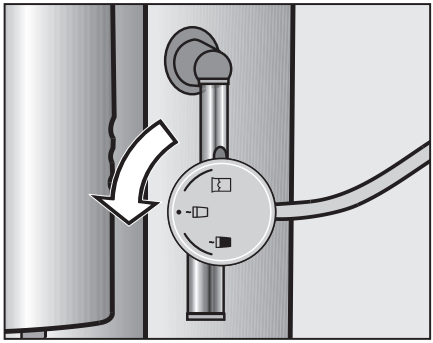



## Preparation

- Place a container with sufficient milk beside the coffee machine on the right hand side.
- Insert the milk tube in the container. Make sure that the milk tube is sufficiently submerged in the milk.

Caution. Danger of burning and scalding on the cappuccinatore. The liquids and steam dispensed are very hot.

## Preparing milk froth



- Turn the cappuccinatore dial to the position.
- Place a cup or suitable container under the cappuccinatore.
- Press the button.

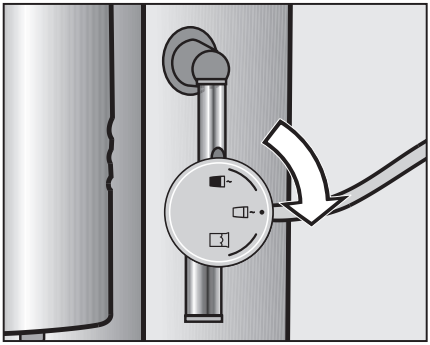
The coffee machine will heat up. HEATING-UP PHASE will appear in the display. After being heated, milk froth will be dispensed from the cappuccinatore into the container underneath.

- Press the OK button when there is enough milk froth in the container.

If the level of milk in the milk container is higher than the cappuccinatore, turn the dial on the cappuccinatore back to the position to stem the flow of milk.

**TIP** For best results use cold milk (<13 °C).

## Preparing hot milk



- Turn the cappuccinatore dial to the position.
- Place a cup or suitable container under the cappuccinatore.
- Press the button.

The coffee machine will heat up. HEATING-UP PHASE will appear in the display. After being heated, hot milk will be dispensed from the cappuccinatore into the container underneath.

- Press the OK button when there is enough hot milk in the container.

If the level of milk in the milk container is higher than the cappuccinatore, turn the dial on the cappuccinatore back to the position to stem the flow of milk.

## Cancelling preparation

Milk preparation can be cancelled while STOP? is showing in the display.

- Press the OK button.

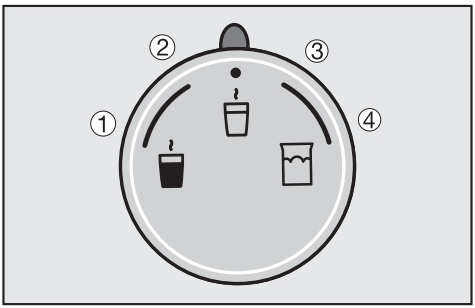
Milk preparation will be cancelled.

## After preparing milk

The cappuccinatore can become clogged with milk residues so it should be rinsed through if more than an hour has elapsed since a drink with milk has been prepared (see "Rinsing the cappuccinatore").

## Temperature of the milk and consistency of the milk froth

You can use the cappuccinatore dial to adjust the temperature of the milk and the consistency of the milk froth.




### Hot milk

Turn the dial to the position below for:

| | |
|---|---|
| ① | Warm milk |
| ② | Hot milk |

### Milk froth

Turn the dial to the positions below for:

| | |
|---|---|
| ③ | Hot milk froth with a fluid consistency |
| ④ | Warm milk froth with a creamy consistency |

## Coffee specialities

You can use the coffee machine to prepare these easily and quickly.

For a **Cappuccino**:

- Half fill a cup with milk froth.
- Then place the cup under the coffee spouts and dispense an espresso.

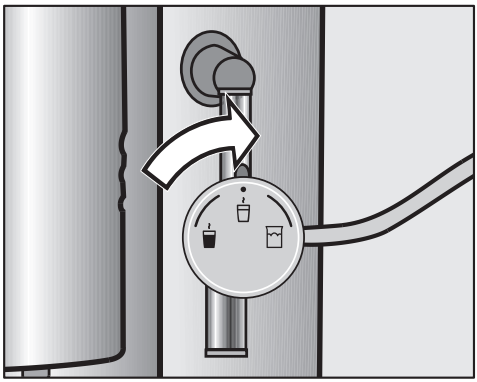
For a **Latte Macchiato:**

- First fill a glass with one third hot milk and then add one third milk froth.
- Place the glass under the coffee spouts and dispense an espresso.

If you have previously used the cappuccinatore to prepare hot milk or milk froth:

- Rinse the cappuccinatore with water (see "Cleaning and care").

Caution. Danger of burning and scalding on the cappuccinatore. The liquids and steam dispensed are very hot.



- Turn the cappuccinatore dial to the position.
- Place a cup or suitable container under the cappuccinatore.
- Press the button.
- Press the OK button when there is enough hot water in the container.

# Coffee the way you like it

You can customise the coffee machine to suit your exact requirements. You can

– adjust the grinder setting,

– change the amount of coffee,

– pre-brew the freshly ground coffee,

– set the brewing temperature.

## Grinder setting

You can adjust the grinder setting to suit the type of coffee you are using.

When the beans are ground correctly, the coffee or espresso will flow evenly into the cup with a good crema.

The crema should have an even nut-brown colour.

There are various ways to tell whether the coffee grinder is set correctly.

**The coffee is too coarsely ground**, if

– espresso or coffee flows into the cup too quickly.

– the crema is very pale and uneven.

Set a finer grinder setting.

**The coffee is too finely ground**, if

– espresso or coffee only trickles into the cup.

– the crema is dark brown.

Set a coarser grinder setting.

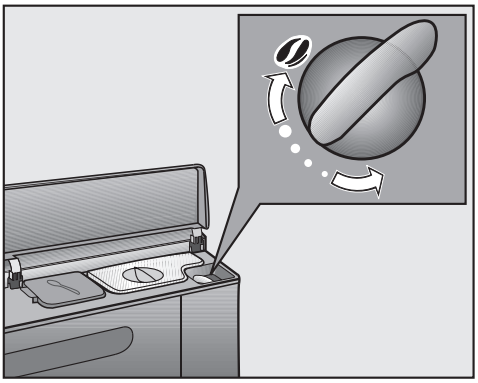
To avoid damaging the grinder:

only ever adjust the grinder by one setting at a time. Grind the coffee beans again if you want to adjust the grinder to the next setting.

■ Place a suitable container underneath the coffee spouts.

■ Open the lid on the right hand side of the coffee machine.

■ Press the ☕ or ☕ button.



■ Turn the rotary control for the grinder setting anti-clockwise, if you want the beans to be ground more finely.

or

■ Turn the rotary control for the grinder setting clockwise, if you want the beans to be ground more coarsely.

The altered grinder setting will not be used until after the second coffee has been dispensed.

## Amount of coffee

The coffee machine can grind and brew 6-14 g of coffee per cup. The greater the quantity, the stronger the coffee or espresso.

There are various ways to tell whether the amount of coffee is set correctly.

The amount of coffee is **too low**, if

– espresso or coffee flows into the cup too quickly.

– the crema is very pale and uneven.

– the espresso or coffee lacks body.

Increase the amount of coffee so that more ground coffee is brewed.

The amount of coffee is **too high**, if

– espresso or coffee only trickles into the cup.

– the crema is dark brown.

– the espresso or coffee tastes bitter.

Decrease the amount of coffee so that less ground coffee is brewed.

You can alter the amount of coffee, by selecting a different setting. There is a choice of three settings:

– mild

– normal

– strong

You can set different amounts of coffee for espresso and coffee.

■ In the main menu, press the OK button for two seconds.

■ Turn the rotary control until AMOUNT OF COFFEE appears in the display. Press the OK button.

■ To set the amount of coffee for espresso, turn the rotary control until ESPRESSO appears in the display.

or

■ To set the amount of coffee for coffee, turn the rotary control until COFFEE appears in the display.

■ Then press the OK button.

■ Turn the rotary control until the setting you want appears in the display.Press the OK button.

The setting is now saved.

## Pre-brewing the coffee

When the pre-brewing function is switched on, the freshly ground coffee is first moistened with a little hot water. Then the remaining water is forced through the moistened coffee at high pressure. This helps release the flavour of the coffee.

The pre-brewing function can be switched on or off. The machine is delivered with pre-brewing switched off.

- In the main menu, press the OK button for two seconds.

- Turn the rotary control until PRE-BREWING appears in the display. Press the OK button.
- Turn the rotary control until YES appears in the display, if you want to switch pre-brewing on.

or

- Turn the rotary control until NO appears in the display, if you want to switch pre-brewing off.
- Then press the OK button.

The setting is now saved.

## Brewing temperature

The ideal brewing temperature will depend on

– the type of coffee,

– whether an espresso or a coffee is being prepared, and

– the altitude of the region.

If the coffee machine is located at more than 2000 metres above sea level, the brewing temperature needs to be set lower due to the change in pressure. This is because the boiling point for water at a high altitude above sea level is lower than the boiling point for water at sea level.

You can set different temperatures for espresso and coffee. There is a choice of three temperatures:

– low

– normal

– high

**TIP** Not all types of coffee can withstand a high temperature. Certain types are too delicate - the crema on top would not be as good and the taste would be impaired.

- In the main menu, press the OK button for two seconds.

- Turn the rotary control until TEMPERATURE appears in the display. Press the OK button.
- To set the brewing temperature for espresso, turn the rotary control until ESPRESSO appears in the display.

or

- To set the brewing temperature for coffee, turn the rotary control until COFFEE appears in the display.
- Then press the OK button.
- Turn the rotary control until the brew temperature you require appears in the display.Press the OK button.

The setting is now saved.

# Setting the portion sizes

You can programme the amount of water used for each portion of espresso, coffee or hot water to suit your taste and your cups.

With milky drinks you can set the duration of the steam used for heating or frothing the milk.

There is a maximum amount of water which can be programmed for each type of drink. Water flow stops automatically when the maximum amount possible is reached. The maximum amount possible for that type of drink will then be saved.

To programme the amount either:

– Press the ☕, ☕, 🥛 or 💨 button for 3 seconds, or

– Select the PROG. THE AMOUNT from in the SETTINGS menu.

If there is insufficient water in the water container, the process will be stopped and the amount **will not** be saved.

## Programming the amount using the ☕, ☕, 🥛 or 💨 button

Press the ☕, ☕, 🥛 or 💨 button for at least 3 seconds to programme the amount for that particular drink.

### Setting the portion sizes for espresso, coffee and hot water

- Place a cup of the size you wish to programme the drink for under the coffee spouts.
- Press the ☕, ☕ or 🥛 button until PROG. THE AMOUNT appears in the display.

Espresso or coffee will be prepared and SAVE will appear in the display.

- Press the OK button when the cup has been filled to the level you want.

The portion size programmed in will now be dispensed every time that particular drink is selected.

**TIP** You can cancel programming the amount as long as CANCEL is visible in the display.

### Setting the duration of the steam used for hot milk and milk froth

The duration of steam used is the same for heating milk and for frothing milk.

- Place a container with sufficient milk beside the coffee machine on the right hand side. Insert the milk tube in the container.
- Turn the cappuccinatore dial to the or position.
- Place the cup you wish to programme the steam duration for under the cappuccinatore.
- Press the button until PROG. THE AMOUNT appears in the display.

Hot milk or milk froth will be prepared and SAVE will appear in the display.

- Press the OK button when the cup has been filled to the level you want.

Milk will be heated or frothed with steam for the duration you have programmed in every time hot milk or milk froth is selected.

**TIP** You can cancel programming the amount as long as CANCEL is visible in the display.

## Selecting the PROG. THE AMOUNT option in the SETTINGS menu

- Press the OK button for two seconds.

- Turn the rotary control until PROG. THE AMOUNT appears in the display.
  Press the OK button.
- Turn the rotary control until the drink for which you want to set the portion size appears in the display.
  Press the OK button.
- Turn the rotary control until START appears in the display. Press the OK button.

Preparation will begin and SAVE will appear in the display.

- Press the OK button when the cup has been filled to the level you want.

The portion size programmed in will now be dispensed every time that particular drink is selected.

# The SETTINGS menu

You can use the SETTINGS menu to customise the coffee machine to suit your personal requirements.

Options which are currently selected will have a tick ✓ next to them.

If none of the buttons has been pressed for a while, the coffee machine will revert to the main menu.

## Operating principles

| What to you want to do? | How to do it |
|---|---|
| Call up the SETTINGS menu | In the main menu or standby mode, press the OK button for 2 seconds. |
| Call up an option | Turn the rotary control anti-clockwise or clockwise until the option you want appears in the display.<br>Then press the OK button. |
| Alter a setting | Turn the rotary control anti-clockwise or clockwise until the setting you want appears in the display.<br>Then press the OK button. |
| Come out of the SETTINGS menu or<br>go back to the previous option or go back to the previous menu | Turn the rotary selector until BACK appears in the display.<br>Then press the OK button. |
| Call up the main menu or drinks selection menu | Press the OK button for two seconds. |

The factory default setting for each option is shown in **bold** in the following chart.

## Possible setting options

| Option | Available settings |
|---|---|
| Language | **Deutsch**, English and other languages |
| Maintenance | Rinse the system<br>Descale<br>Clean the brew unit |
| Time of day<br>(available in Comfort mode) | Clock display<br>12 H / **24 H**<br>Set |
| Timer<br>(available in Comfort mode) | Set<br>switch on at / switch off after (**1:00**) / switch off at<br>Activate<br>switch on at (**12:00**) / switch off at (**12:00**) |
| Programme the amount | Espresso<br>Coffee<br>Steam<br>Hot water |
| Amount of coffee | Espresso<br>mild / **normal** / strong<br>Coffee<br>mild / **normal** / strong |
| Pre-brewing | Yes / **No** |
| Temperature | Espresso<br>low/ **normal** / high<br>Coffee<br>low/ **normal** / high |
| Operating mode | **Eco mode**<br>Comfort mode |
| Automatic rinsing | **On** / Off |
| Info | Total portions<br>Coffee<br>Steam<br>Hot water<br>No. portions until descaling |
| Water hardness | Soft 1<br>Medium 2<br>Hard 3<br>**Very hard 4** |
| System lock | On / **Off** |
| Cup heating | Yes / **No** |
| Factory default | Reset |

# Language

You can select the language you want the display to appear in in the SETTINGS menu.

- Press the OK button for two seconds.

- Turn the rotary control until LANGUAGE appears in the display. Press the OK button.
- Turn the rotary control until the language you want appears in the display. Press the OK button.

The setting will be saved and the display will revert to the previous screen.

The display will now appear in the language you have set.

If you select the wrong language by mistake, find the LANGUAGE option via the flag symbol again.

If you are operating the coffee machine in Comfort mode you can set the Time of day and the Clock display in the SETTINGS menu.

The clock can be displayed as:

– a 24 hour clock

– a 12 hour clock

The time of day has to be set for the timer to work, however it will **not** be visible in the display.

> You will need to reset the time of day if there is a power cut or if you switch the coffee machine off with the master switch.

■ Press the OK button for two seconds.

■ Turn the rotary control until TIME OF DAY appears in the display. Then press the OK button.

You can now set the clock display and the time of day:

## To set the clock display

■ Turn the rotary selector until CLOCK DISPLAY appears in the display. Press the OK button.

■ If you want the time to be shown as a 24 hour clock, turn the rotary control until 24 H appears.

or

■ If you want the time to be shown as a 12 hour clock, turn the rotary control until 12 H appears.

■ Then press the OK button.

The setting is now saved.

## To set the time of day

■ Turn the rotary control until SET appears in the display. Press the OK button.

You can now enter the hours and minutes:

■ Turn the rotary control until the current hour appears. Press the OK button.

■ Turn the rotary control until the current minutes appear. Press the OK button.

The setting is now saved.

# Timer function

The timer is only available if you are operating the coffee machine in **Comfort mode**.

You can set the timer so that

the coffee machine:

– switches on at a particular time, e.g. in the morning for breakfast (SWITCH ON AT).

– switches off at a particular time (SWITCH OFF AT)

– switches off after a particular length of time if none of the buttons have been pressed or no drink has been prepared (SWITCH OFF AFTER).

The timer will only work correctly if
- the time of day has been set correctly,
- the coffee machine is switched off via the On/Off button ⏻
- the appropriate timer function has been activated (see "To activate and deactivate the timer").

Once you have set the "Switch on at" or "Switch off at" timer functions you then need to activate them.

## To set the timer

■ Press the OK button for two seconds.

■ Turn the rotary control until ACTIVATE appears in the display. Press the OK button.

■ Turn the rotary control until SET appears in the display. Press the OK button.

You can now choose the timer function you want to set.

### Switch on at

Please note that the coffee machine will **not** switch on at the required time if you have activated the system lock.

■ Turn the rotary control until SWITCH ON AT appears in the display. Then press the OK button.

You can now enter the hours and minutes:

■ Turn the rotary control until the hour you want appears in the display. Press the OK button.

- Turn the rotary control until the minutes you want appear in the display. Press the OK button.

The setting is now saved. If you have activated the timer function (see "To activate and deactivate the Timer"), the coffee machine will now switch on at the required time.

If the coffee machine has switched itself on automatically 3 times and no drinks have been dispensed, the machine will not switch itself on again automatically. This prevents the coffee machine from switching itself on unnecessarily, for example whilst you are away on holiday.

The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again.

**Switch off at**

- Turn the rotary control until SWITCH OFF AT appears in the display. Then press the OK button.

You can now enter the hours and minutes:

- Turn the rotary control until the hour you want appears in the display. Press the OK button.
- Turn the rotary control until the minutes you want appear in the display. Press the OK button.

The setting is now saved. If you have activated the timer function (see "To activate and deactivate the Timer"), the coffee machine will now switch off at the required time.

**Switch off after**

If none of the buttons have been pressed or no drink has been prepared, the coffee machine will switch itself off after one hour to save energy.

You can change this to another time of between 15 minutes and 9 hours.

- Turn the rotary control until SWITCH OFF AT appears in the display. Press the OK button.

You can now enter the hours and minutes:

- Turn the rotary control until the hour you want appears in the display. Press the OK button.
- Turn the rotary control until the minutes you want appear in the display. Press the OK button.

The setting is now saved. The coffee machine will now switch itself off after the time you have set.

## To activate and deactivate the timer

If you have activated the "Switch on at" option for the timer, will appear in the display when the coffee machine is in Standby mode.

- Press the OK button for two seconds.

- Turn the rotary control until TIMER appears in the display. Press the OK button.
- Turn the rotary control until ACTIVATE appears in the display. Press the OK button.
- Turn the rotary control until SWITCH ON AT appears in the display, if you want to activate or deactivate the automatic switching on function.

or

- Turn the rotary control until SWITCH OFF AT appears in the display, if you want to activate or deactivate the automatic switching off function.
- Then press the OK button.

The setting is now saved.

You can reset the settings back to the ones which were set when the coffee machine was delivered - the factory default settings.

Please refer to the "Possible setting options" chart for the factory settings which are shown in bold.

Please note that the following settings will not be reset:

- Language
- Time of day
- Number of drinks dispensed

To reset the settings:

- Press the OK button for two seconds.

- Turn the rotary control until FACTORY DEFAULT appears in the display. Press the OK button.
- Turn the rotary control until RESET appears in the display. Press the OK button.

The settings are then reset to the default.

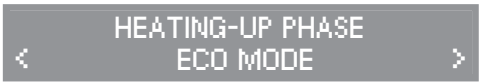
# Operating modes

You can operate the coffee machine in **Eco mode** or **Comfort mode**.

The Eco Mode is an energy-saving mode. The coffee machine will switch to energy saving mode if it has not been used to prepare a drink for some time. The coffee machine will heat up again when a button is pressed. The "Switch on at" and "Switch off at" timer functions are not available in Eco mode.

In **Comfort mode** the coffee machine will remain heated and all functions are available without restriction. The amount of energy used in Comfort mode is considerably higher than that used in Eco mode.

When the coffee machine is operated in Eco mode, the following will appear in the display while the machine is heating up:




The coffee machine is delivered with Eco mode preset.

## To select the operating mode

- In the main menu, press the OK button for two seconds.

- Turn the rotary control until OPERATING MODE appears in the display. Press the OK button.
- If you want to operate the coffee machine in energy saving mode, turn the rotary control until ECO MODE appears in the display.

or

- If you want to operate the coffee machine in Comfort mode, turn the rotary control until COMFORT MODE appears in the display.
- Then press the OK button.

The setting is now saved.

You can lock the coffee machine to prevent it being used without your knowledge, by children, for example.

## To activate and deactivate the system lock

When the system lock is activated, the "Switch on at" option for the timer will **not** work. The timer symbol will not appear in the display.

- Press the OK button for two seconds.

- Turn the rotary control until SYSTEM LOCK appears in the display. Press the OK button.
- To activate the system lock, turn the rotary control until ON appears in the display.

or

- To deactivate the system lock, turn the rotary control until OFF appears in the display.
- Then press the OK button.

The setting is now saved.

When the coffee machine is switched off it is locked and drinks cannot be dispensed.

## To deactivate the system lock temporarily

You can deactivate the system lock temporarily, if you want to prepare drinks, for example.

- Press the OK button for three seconds.

You can now prepare drinks.

As soon as you switch the coffee machine off, the system lock will be activated again and the coffee machine is locked again.

# To display information

You can use the INFO option to check

– the total number of portions of espresso, coffee, steam and hot water dispensed (TOTAL PORTIONS),

– the number of portions of espresso and coffee dispensed (COFFEE),

– how many times steam for hot milk and milk froth has been generated (STEAM),

– how many times hot water has been generated (HOT WATER) and

– whether more than 50 portions can be dispensed before the machine needs to be descaled (NO. PORTIONS UNTIL DESCALING).

■ In the main menu, press the OK button for two seconds.

■ Turn the rotary control until INFO appears in the display.
Press the OK button.

■ Turn the rotary control until the information you want appears in the display.Press the OK button.

The information selected will appear in the display.

To return to the previous menu,

■ Turn the rotary control until BACK appears in the display.
Press the OK button.

## Quick guide

Clean the coffee machine every day to prevent a build-up of bacteria.

| Recommended frequency | What do I have to do? |
|---|---|
| **Each time milk is prepared, if more than one hour has passed since the last time milk was prepared** | Rinse the cappuccinatore |
| **Every day (usually at the end of the day, before the machine is switched off)** | Clean the cappuccinatore |
| | Rinse the system |
| | Clean the water container |
| | Clean the waste container |
| | Clean the drip tray and the drip tray cover |
| **Once a week** | Clean the brew unit |
| **Approx. every 200 portions** | Degrease the brew unit (with cleaning tablets) |
| **Depending on the hardness of the water** | Descale the coffee machine |
| **When necessary** | Clean the coffee bean container |
| | Clean the front of the machine (especially straight after descaling) |

Some components of the coffee machine are dishwasher safe. Cleaning these in the dishwasher frequently can cause them to become discoloured due to regular contact with food residues (e.g. tomatoes) in the dishwasher. The surface can also become damaged.

| Clean by hand only | Dishwasher-safe |
|---|---|
| – Brew unit<br>– Drip tray<br>– Coffee bean container lid<br>– Cappuccinatore | – Waste container<br>– Drip tray cover<br>– Water container |

Danger of burning and scalding on hot components or by hot liquids! Always allow the coffee machine to cool down before cleaning. Caution. The water in the drip tray can be very hot.

Do not use a steam cleaner to clean the coffee machine. The steam could cause a short circuit.

Do not use cleaners containing chlorides, acids, soda or scouring agents. These would damage the surface.

**Avoid using the following on all surfaces:**

- cleaning agents containing soda, ammonia, acids or chlorides,
- solvent-based cleaning agents,
- cleaning agents containing descaling agents,
- stainless steel cleaning agents,
- dishwasher cleaner,
- oven cleaner,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- hard, abrasive sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp metal scrapers.

## Rinsing the system

It is very important to rinse the system every day to remove any coffee residues before using the coffee machine. The hot water from the rinsing process also pre-warms the pipework so that it is ready for preparing coffee or espresso.

It is just as important to rinse the system before you switch the coffee machine off.

**TIP** If you do not want the water from the rinsing process to flow into the drip tray, place a suitable container underneath the coffee spouts before preparing the first coffee of the day.

### Switching automatic rinsing on and off

The pipework is rinsed through automatically when the coffee machine is switched off if the automatic rinsing function is switched on and the coffee machine has been used for preparing drinks.

The machine is delivered with automatic rinsing switched on.

**TIP** To ensure that you do not forget to rinse the system, leave the automatic rinsing function switched on or switch it on (if it has been switched off).

- In the main menu, press the OK button for two seconds.

- Turn the rotary control until AUTOMATIC RINSING appears in the display.
  Press the OK button.
- Turn the rotary control until YES appears in the display, if you want to switch the automatic rinsing function on.

or

- Turn the rotary control until NO appears in the display, if you want to switch the automatic rinsing function off.
- Then press the OK button.

The setting is now saved.

#### Rinsing the system manually

If you have switched the automatic rinsing function off, you will need to rinse the system through manually if you have used the machine.

- Place a suitable container underneath the coffee spouts.
- In the main menu, press the OK button for two seconds.

- Turn the rotary control until MAINTENANCE appears in the display.
  Press the OK button.
- Turn the rotary control until RINSE THE SYSTEM appears in the display.
  Press the OK button.
- Turn the rotary control until START appears in the display.
  Press the OK button.

The piping will now be rinsed through. The water used for the rinsing process will run out of the coffee spouts.

### Cappuccinatore

The cappuccinatore can become clogged with milk residues so it should be rinsed through if more than an hour has elapsed since a drink with milk has been prepared. Milk residue can clog up the cappuccinatore.

If the cappuccinatore is used to heat or froth milk, it is important to take it apart and clean it once a day.

The cappuccinatore must be cleaned by hand only using hot water and a little washing-up liquid.

### Rinse the cappuccinatore

- Place a container with some water beside the coffee machine on the right hand side. Insert the milk tube in the water.
- Turn the cappuccinatore dial to the or position.
- Place a suitable container underneath the cappuccinatore.
- Press the button.

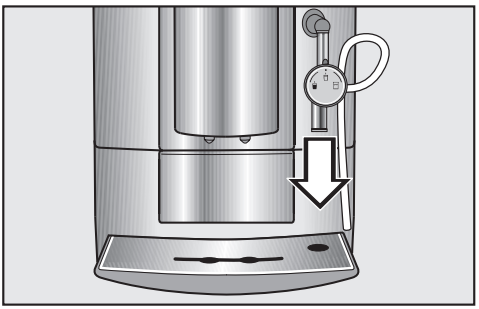
Water will be drawn up through the milk pipe and the cappuccinatore.

Press the OK button when the cappuccinatore has been rinsed sufficiently.

- Press the OK button when the cappuccinatore has been rinsed sufficiently.

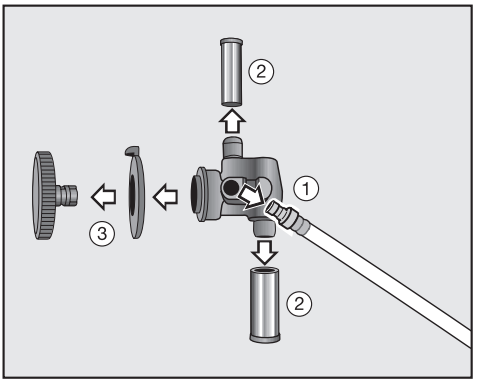
### Cleaning the cappuccinatore

Caution! Danger of burning. The cappuccinatore is very hot after it has been used to prepare milk. Allow it to cool down before cleaning.



- Remove the cappuccinatore from the steam and hot water spout by pulling it downwards.

Now take the cappuccinatore apart:




- Remove milk tube ① and nozzles ②.
- Remove the dial and locking disc ③ from the cappuccinatore.

- Clean all parts with a solution of hot water and washing-up liquid. If neccessary, a small brush can be used to remove any stubborn milk deposits.
- Rinse all parts carefully under running water.
- Then dry them carefully.

Reassemble the cappuccinatore in the reverse order:

- First replace the locking disc followed by the dial on the cappuccinatore.
- Then replace the milk tube and nozzles.
- Fit the cappuccinatore on to the steam and water spout from below.

## Water container

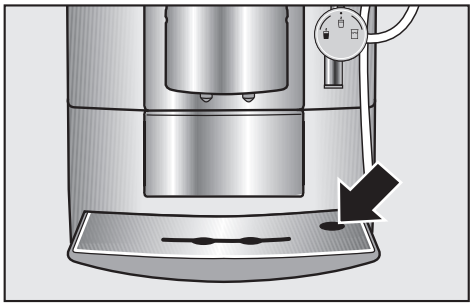
Change the water every day to prevent a build-up of bacteria.

Make sure that the valve, the underside of the water container and the surface the water container sits on are clean. Otherwise the water container will not sit correctly.

- The water container can be cleaned in the dishwasher or by hand using hot water and a little washing-up liquid.
- After cleaning, dry the water container.
- Clean the surface the water container sits on, particularly the slots, carefully.

## Drip tray cover

- Remove the drip tray cover from the drip tray.
- The drip tray cover can be cleaned in the dishwasher or by hand using hot water and a little washing-up liquid.
- Dry the drip tray thoroughly.



- Replace the cover onto the drip tray. Make sure that the outer hole is located underneath the cappuccinatore.

## Drip tray and waste container

Clean the drip tray and waste container **every day** to avoid unpleasant smells and mildew.

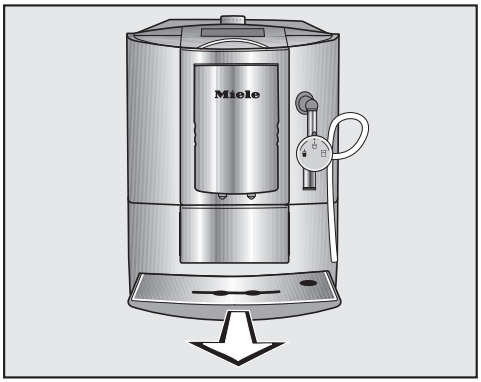
The waste container is located in the drip tray.

The coffee machine will alert you via the display when the drip tray and/or waste container is full and needs to be emptied. Remove the drip tray **and** waste container and empty and clean them when this message appears, if not before.

**TIP** If the rinsing process is in progress, wait a while before removing the drip tray as the water used for rinsing will run out of the central spout and the water may overflow.

### Drip tray

- Push the coffee spouts as far upwards as they will go.




- Carefully remove the drip tray together with the waste container.
- Empty the drip tray **and** waste container.
- Clean the drip tray **by hand** using hot water and a little washing-up liquid. Clean the waste container, if necessary (see "Waste container").
- Dry the drip tray.

Make sure that the metal contact discs on the drip tray are cleaned and dried properly. The discs will not be able to detect that the drip tray is full if they are dirty or damp.

- Replace the waste container in the drip tray and push the drip tray back into the coffee machine.

Make sure the drip tray has been pushed right into the machine as far as it will go.

### Waste container

The waste container will usually contain some residual water from the rinsing process.

- Push the coffee spouts as far upwards as they will go.
- Carefully remove the drip tray together with the waste container.
- Empty the waste container and the drip tray, if necessary. Used coffee grounds should be disposed of with organic rubbish or on the compost heap.
- The waste container can be cleaned in the dishwasher or by hand using hot water and a little washing-up liquid. Clean the drip tray, if necessary (see "Drip tray").
- Dry the waste container.
- Replace the waste container in the drip tray and push the drip tray back into the coffee machine.

## Coffee bean container

Disconnect the coffee machine from the electricity supply before cleaning.

- Open the lid on the right hand side of the coffee machine. Remove the coffee bean container lid.
- Remove any coffee beans.

**TIP** Use a vacuum cleaner to remove any coffee beans.

- Clean the bean container with a soft, dry cloth.
- Refill it with roasted espresso or coffee beans.
- Replace the coffee bean container lid.

If necessary, clean the ground coffee chute:

- Open the lid of the ground coffee chute.
- Remove any ground coffee.

**TIP** Use a vacuum cleaner to remove any coffee residues.

- Close the lid of the ground coffee chute.

Close the lid on the right hand side of the coffee machine.

## Brew unit

Clean the brew unit **by hand only using hot water**. Do not use washing-up liquid.

Please note:

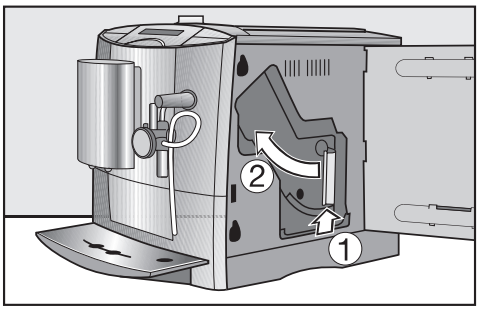
– The moving parts of the brew unit are lubricated. Washing-up liquid will damage the brew unit.

– Clean the brew unit once a week.

### Remove the brew unit and wash by hand

The brew unit can be removed for cleaning. To do this:

■ Pull out the two flaps on the right hand side of the coffee machine. Turn the flaps 90° clockwise. Open the door.



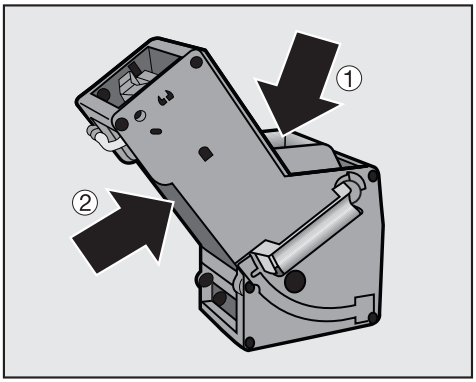

■ Press the button under the handle of the brew unit ① and whilst doing so turn the handle clockwise ②.

■ Carefully pull the brew unit out of the coffee machine.

If you cannot remove the brew unit or can only do so with difficulty, the brew unit is not in the correct position (see "Problem solving guide").

When the brew unit has been pulled out, do **not** alter the position of the brew unit handle. This would displace the brew unit and it would not fit back into the coffee machine.

■ Clean the brew unit **by hand** under hot running water **without** using washing-up liquid.



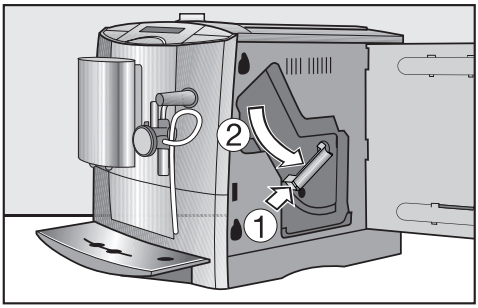

■ Wipe any remaining coffee off the filters. One filter is located in the funnel ① and the other to the left of the funnel ②.

■ Dry the funnel area ① to prevent ground coffee sticking to it.

■ Clean the inside of the coffee machine. Use your vacuum cleaner to remove dry coffee grounds.

To replace the brew unit proceed in the reverse order:

- Push the brew unit back into the coffee machine, making sure it is straight.




- Press the button under the handle of the brew unit ① and whilst doing so turn the handle anti-clockwise ②.
- Close the door. Turn the flaps 90° anti-clockwise. Close the flaps.

**Cleaning the brew unit**

Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.

Degrease the brew unit using a cleaning tablet.

Use the cleaning tablets supplied. These have been specially formulated for use in this coffee machine and are available from the Miele Spare Parts Department or via the Internet at www.miele-shop.com.

After 200 portions have been dispensed, CLEAN THE BREW UNIT will appear in the display. This message will not go out until the cleaning programme has been carried out.

The cleaning programme lasts approx. 10 minutes.

It is important to degrease the brew unit regularly.

- Press the OK button for two seconds.

- Turn the rotary control until MAINTENANCE appears in the display.
  Press the OK button.
- Turn the rotary control until CLEAN THE BREW UNIT appears in the display. Press the OK button.
- Turn the rotary control until START appears in the display.
  Press the OK button.

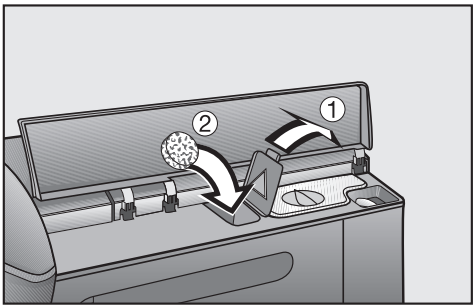
Various instructions about degreasing the brew unit will appear in the display.

You must empty the drip tray when prompted to do so in order that the cleaning programme can continue.

**TIP** Place a suitable container underneath the coffee spouts, so that you do not have to empty the drip tray too frequently.

When DROP CLEANING TAB IN GROUND COFFEE CHUTE appears:

- Open the lid on the right hand side of the coffee machine.




- Open the lid of ground coffee chute ①. Drop a cleaning tablet into ground coffee chute ②.
- Close both lids.
- Follow the instructions given in the display.
- When PROGRAMME FINISHED appears in the display, press the OK button.

The brew unit has now been degreased and drinks can be prepared again.

## Casing

Remove any soiling straight away. If soiling is not removed promptly it could cause the surface of the machine to alter or discolour.

Make sure that water cannot get behind the display.
External surfaces are susceptible to scratching and contact with unsuitable cleaning agents can cause discolouration.

Wipe up any spillages or splashes of descaling agent immediately.

- Switch the machine off using the On/Off button ⏻.
- Clean the casing with a soft, damp cloth and a solution of hot water and a little washing-up liquid.
- Dry it with a soft cloth.

**TIP** You could also use a clean, damp microfibre cloth to clean the casing.

Limescale builds up in the coffee machine during use. It will need to be descaled regularly. How often, will depend on the hardness of the local water supply.

The coffee machine will remind you when the descaling programme needs to be carried out. NO. PORTIONS UNTIL DESCALING: 50 will appear in the display. The remaining number of drinks that can be made before descaling will now show in the display after each drink is made.

- Confirm the message by pressing the OK button.

When 0 is reached, the coffee machine will lock out. START THE DESCALING PROGRAMME will appear in the display.

Descaling **must now be carried out**. The programme takes approx. 20 minutes.

You can switch the coffee machine off if you do not want to run the descaling programme at this time. However, you will not be able to make any more drinks until the descaling programme has been carried out.

The machine will guide you through the whole procedure. Various instructions will appear in the display, e.g. you will be prompted to empty the drip tray, fill the water container, etc.

During the descaling programme, water containing descaling agent will run out of the steam and hot water spout. This is followed by an activation period before a little more descaling agent is dispensed.

- Press the OK button to start the descaling programme.

> This descaling programme cannot be cancelled once it has started. The programme has to be completed through to the end.

- Turn the cappuccinatore dial to the position.

If the coffee machine is too hot, it will cool down for approx. 10 minutes before starting to run the descaling programme.

**TIP** Place a suitable container under the cappuccinatore, e.g. the waste container, so that you do not have to empty the drip tray too frequently.

### Descaling solution

The descaling tablets supplied have been specially formulated for use with this coffee machine. They are available from the Miele Spare Parts Department or via the internet at www.miele-shop.com.

You will need one descaling tablet to descale the machine.

> Only use the descaling tablets supplied. Other types of descaling agents will damage the machine and affect the taste.

- Fill the water container up to the 0.5 l mark with lukewarm water.
- Drop one descaling tablet in the water.

Follow the instructions on the packet carefully. It is important that you fill the water container with enough water. Too little water will cause the descaling programme to be cancelled prematurely.

- Replace the water container in the coffee machine.

Please follow the instructions which appear in the display.

When FILL WATER CONTAINER AND PLACE IN MACHINE appears,

- remove the water container and rinse it carefully with clean water. Make sure that no descaling agent is left in the water container. Fill the water container with cold, clean tap water up to the "Max." marker.

PROGRAMME FINISHED will appear in the display to indicate that descaling has been completed.

- Press the OK button.
- Clean the cappuccinatore to remove any descaling agent.
- Finally, empty the drip tray.

The descaling programme is finished and the machine can be used for making drinks again.

When descaling the machine, wipe up any spillages or splashes of descaling agent immediately. These would damage the surface.

After descaling the machine carefully rinse the water container and the drip tray to remove all traces of descaling agent.

## Selecting the Descale option in the MAINTENANCE menu

- In the main menu, press the OK button for two seconds.

- Turn the rotary control until MAINTENANCE appears in the display.
  Press the OK button.
- Turn the rotary control until DESCALE appears in the display.
  Press the OK button.
- Turn the rotary control until START appears in the display.

This descaling programme cannot be cancelled once it has started. The programme has to be completed through to the end.

- Press the OK button.

⚠ Warning. Do not open the outer casing of the appliance.
Maintenance and repairs should only be carried out by a service technician authorised by the manufacturer.
Maintenance and repairs done by unqualified persons could be dangerous and the manufacturer will not be held liable.

Most faults are easily rectified yourself without contacting the Service Department.

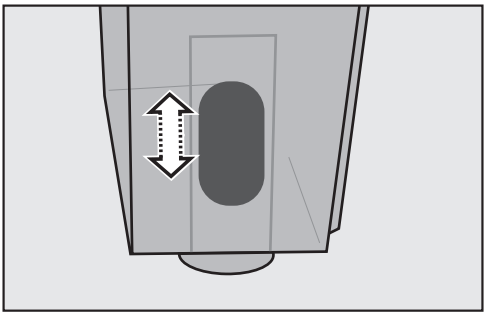
In some cases, a message will appear in the display. Follow the instructions to remedy the problem.

Other problems and faults which can occur during daily use are described in this section.

## Messages in the display

| Message | Possible cause and remedy |
|---|---|
| FAULT - 1<br>FAULT - 2<br>FAULT - 82 | The coffee machine has overheated.<br>■ Switch the machine off with the On/Off button. Wait for one hour and then switch it back on again.<br>If the fault message appears in the display again,<br>■ Call the Service Department. |
| FAULT - 28 | There is too much ready ground coffee in the ground coffee chute.<br>If more than one level scoop of ground coffee is added to the coffee chute, the brew unit cannot process the coffee. The ground coffee will be directed into the waste container and a fault message will appear in the display.<br>■ Switch the machine off with the On/Off button ⏻. Wait for two minutes and then switch it back on again. |
| FAULT - 73 | The brew unit cannot be positioned correctly.<br>■ Switch the machine off with the On/Off button ⏻.<br>■ Press the ☞ and ☞ buttons at the same time. Then press the OK button twice.<br>This will initialise the brew unit motor and the brew unit will move into its starting position.<br>If the fault message appears in the display again,<br>■ call the Service Department. |

| Message | Possible cause and remedy |
|---|---|
| The following appears in the display, even though the drip tray is empty:<br>EMPTY THE DRIP TRAY | The drip tray is not sitting correctly.<br>■ Push the drip tray into the coffee machine until it clicks into position.<br>or<br>The metal contact discs are dirty.<br>■ Clean the discs and then dry them thoroughly.<br>or<br>■ The drip tray sensing mechanism is not working.<br>■ Switch the coffee machine off and then back on again using the master switch.<br>If the fault message appears in the display again,<br>■ Call the Service Department. |
| You can hear the noise of the pump and the following appears in the display:<br>FILL WATER CONTAINER AND PLACE IN THE MACHINE | The coffee machine is attempting to draw in water although the water container is empty. Air is present in the pipework.<br>■ Fill the water container with cold tap water.<br>SYSTEM FILLING UP - START will appear in the display.<br>■ Then press the OK button. |
| Dispensing stops and the following appears in the display:<br>PROCESS STOPPED WATER CONT. EMPTY | There is not enough water in the water container.<br>■ Fill the water container with fresh tap water and replace it in the machine.<br>■ Then press the OK button.<br>The following message appears in the display: CONTINUE DISPENSING - YES✓.<br>■ Press the OK button to continue dispensing, or select NO to cancel preparation. |

| Message | Possible cause and remedy |
| --- | --- |
| The following appears in the display, although the water container is full:<br>FILL WATER CONTAINER AND PLACE IN THE MACHINE | The water container is not sitting correctly.<br>■ Remove the water container and replace it.<br>If the fault message appears in the display again,<br>■ empty the water container.<br>  <br>■ Shake the water container to check that the float is moving freely.<br>■ Fill the water container with fresh tap water and push it into the machine.<br>If the fault message appears in the display again,<br>■ Call the Service Department. |

| Message | Possible cause and remedy |
| --- | --- |
| The message SYSTEM FILLING UP - START appears in the display again. | The coffee machine needs descaling and/or the brew unit filters are blocked.<br>■ Switch the machine off with the On/Off button ⏻.<br>■ Press the OK button for 2 seconds and call up MAINTENANCE - DESCALE.<br>■ Descale the coffee machine.<br>■ Remove the brew unit and rinse under running water (see "Cleaning and care - Brew unit").<br>If the fault message appears in the display again,<br>■ Degrease the brew unit (see "Cleaning and care - Brew unit")<br>If the fault message appears in the display again,<br>■ Call the Service Department. |

## Unsatisfactory results

| Problem | Possible cause and remedy |
|---|---|
| Only water is dispensed from the coffee spouts when coffee has been selected. | The ground coffee chute lid has been opened and then closed again without any ready ground coffee being added to the chute. Then the YES option was selected when GROUND COFFEE appeared in the display.<br>■ If you have not added any ground coffee to the ground coffee chute you must select NO when prompted to use GROUND COFFEE.<br>or<br>Coffee beans have become stuck in the grinder.<br>■ Switch the coffee machine off with the master switch.<br>■ Remove all coffee beans from the bean container. Use a vacuum cleaner if necessary.<br>■ Add some fresh coffee beans and Make a coffee. |
| Espresso or coffee flows into the cup too quickly. | The coffee is too coarsely ground.<br>■ Set the grinder on a finer setting (see "Grinder setting"). |
| Espresso or coffee flows too slowly into the cup too. | The coffee is too finely ground.<br>■ Set the grinder on a coarser setting (see "Grinder setting"). |

| Problem | Possible cause and remedy |
| --- | --- |
| The coffee or espresso is not hot enough. | The cup has not been pre-heated.<br>■ Pre-heat the cups (see "Pre-heating cups").<br>or<br>The brewing temperature has been set too low.<br>■ Set a higher brewing temperature (see "Brewing temperature).<br>or<br>The filters in the brew unit are blocked.<br>■ Clean the brew unit (see "Cleaning the brew unit")<br>■ Degrease the brew unit (see "Cleaning the brew unit") |
| The crema on the coffee or espresso is not as it should be. | The grinder setting is not correct.<br>■ Set the grinder on a finer or coarser setting (see "Grinder setting").<br>or<br>The brewing temperature is too high for this type of coffee.<br>■ Set a lower brewing temperature (see "Brewing temperature").<br>or<br>The coffee beans are no longer fresh.<br>■ Add new coffee beans to the coffee bean container.<br>or<br>The coffee spouts are set too high.<br>■ Pull the coffee spouts down until they are at the same level as the rim of the cup. |

## Unusual performance of the coffee machine

| Problem | Possible cause and remedy |
|---|---|
| Only very little coffee or nothing at all is dispensed from the coffee spouts, although a drink has been selected. | The filters in the brew unit are blocked.<br>■ Clean the brew unit (see "Cleaning the brew unit")<br>■ Degrease the brew unit (see "Cleaning the brew unit") |
| Water stopped flowing whilst programming the amount to use. | The maximum amount possible was reached. Preparation is halted and the maximum portion size possible will be saved.<br>or<br>There is insufficient water in the water container. The programming the amount process will be cancelled and the portion sizes will not be saved.<br>■ Fill the water container with fresh tap water and replace it in the machine.<br>■ Repeat the procedure for programming the amount. |
| The machine does not rinse through when switched on, even though the Automatic rinsing function is switched on. | This is not a fault.<br>If the coffee machine still has an operating temperature higher than 60 °C , then rinsing will not take place. |
| There is a lot of residual "coffee water" in the waste container. | The coffee is too coarsely ground.<br>■ Set the grinder on a finer setting (see "Grinder setting").<br>■ If necessary, adjust the amount of coffee (see "Amount of coffee"). |

| Problem | Possible cause and remedy |
|---|---|
| The display remains dark when the coffee machine is switched on using the On/Off button ⏻. | The master switch is at "0".<br>■ Set the master switch to "I".<br>or<br>The plug is not inserted in the socket correctly.<br>■ Insert the plug in the socket correctly.<br>or<br>The main fuse has tripped due to a problem with the coffee machine, the electricity supply or another appliance.<br>■ Switch off at the wall socket and unplug it.<br>■ Contact a qualified electrician or Miele. |
| The coffee machine switches off suddenly. | The switching off time programmed using the timer has been reached.<br>■ If required, you can select a new switching off time (see "Timer functions").<br>or<br>The plug is not inserted in the socket correctly.<br>■ Insert the plug in the socket correctly. |
| The coffee machine does not switch itself on, although the Switch on at setting has been activated for the timer. | The system lock is activated.<br>■ Deactivate it (see "To lock the coffee machine").<br>or<br>The machine was not used after being switched on automatically 3 times in succession.<br>■ Switch the machine on and make a drink.<br>or<br>The Eco mode is activated. The timer function in not available in this mode.<br>■ Select the Comfort mode function (see "Operating modes"). |

# Problem solving guide

| Problem | Possible cause and remedy |
|---|---|
| The coffee grinder makes a louder noise than usual. | There could be stones in amongst the coffee beans.<br>■ Switch the coffee machine off, immediately.<br>■ Call Miele Service.<br>or<br>The coffee bean container has become empty during the grinding process.<br>■ Fill the container with fresh beans. |
| The brew unit cannot be removed.<br>or<br>The brew unit cannot be replaced in the coffee machine. | The brew unit or the brew unit motor is not in the correct position. This can happen if the brew unit or the drip tray is pulled out while brewing is taking place.<br>■ Switch the machine off with the On/Off button ⏻.<br>■ Press the ☞ and ☞ buttons at the same time. Then press the OK button twice.<br>This will initialise the brew unit motor and the brew unit will move into its starting position.<br>If, after doing this, you still cannot remove the brew unit,<br>■ call the Service Department. |
| The grinder setting control will not move. | The control is blocked.<br>■ Make a coffee.<br>■ Reset the grinder setting while grinding is in progress. |

| Problem | Possible cause and remedy |
|---|---|
| The descaling programme was started by mistake. | The descaling programme cannot be cancelled once you have pressed the OK button.<br>The programme has to be carried through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for the long-term protection of the machine and to ensure it functions correctly.<br>■ Descale the coffee machine (see "Descaling"). |
| You can hear loud noises during the descaling programme. | This is not a fault.<br>These noises occur when water is being flushed through the machine under high pressure. |
| The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee machine is not performing properly. | The coffee machine needs descaling.<br>■ Descale the coffee machine (see "Descaling"). |
| Water is being sprayed above or is running out of the top of the cappuccinatore. | The cappuccinatore and steam tube are not connected securely.<br>■ Make sure all connections are secure and push them on tighter if necessary.<br>■ Turn the supports so that they are fitted securely on the steam pipe.<br>■ Push the cappuccinatore up again. |
| Milk is dripping out of the cappuccinatore even though you have finished dispensing milk. | The level of milk in the milk container is higher than the cappuccinatore.<br>■ Turn the cappuccinatore dial to the position. |

# After Sales / Guarantee

In the event of a fault which you cannot correct yourself, or if the machine is under guarantee, please contact:

– your Miele Dealer

or

– Miele (see back cover for contact details).

When contacting your Dealer or Miele, please quote the model and serial number of your machine, both of which are shown on the data plate located behind the drip tray inside the machine.

Please note that telephone calls may be monitored and recorded for training purposes (UK only).

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

## Guarantee

For information on the machine guarantee specific to your country please contact Miele. See back cover for contact details.

In the UK, your machine is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 08706 080028 or registering online at www.miele.co.uk.

The following accessories are supplied with the machine:

– **Measuring spoon**
for ground coffee

– **Cleaning tablets**
for degreasing the brew unit

– **Descaling tablets**
for descaling the water pipework

– **Test strips**
for determining the water hardness level

Miele offers a range of useful accessories as well as cleaning and conditioning products for your coffee machine.

– **Microfibre cloth**
for removing finger marks and light soiling

– **Cleaning brush**
for cleaning the milk pipework

– **Milk flask**
for keeping milk cool for longer

These products and other useful accessories can be ordered via the internet at www.miele-shop.com, from Miele (see back cover for contact details) or from your Miele dealer.

# Saving energy

### Eco mode

Using the coffee machine in Eco mode saves energy.

The coffee machine will switch to energy saving mode if it has not been used to prepare a drink for some time. This means that the machine does not remain heated and so saves energy.

The coffee machine will heat up again as soon as a drink is selected.

### Pre-heating the cups with hot water

If you only want to pre-heat cups occassionally you can switch the cup heating surface off.

You can then use hot water from the cappuccinatore to pre-heat the cups.

### Switching the coffee machine off with the master switch

If you are not going to be using the coffee machine for a long period of time, switch it off with the master switch at the back of the machine.

If you are not going to use the coffee machine for a long period of time and it needs to be moved, e.g. when moving house:

– Empty and clean the coffee bean container
– Empty and clean the water container
– Evaporate the coffee machine
– Clean the drip tray and waste container
– Pack the machine securely

## Evaporating the coffee machine

The coffee machine should be evaporated before it is stored for a long period of time or transported any distance - particularly at temperatures below freezing.

Evaporating the machine involves removing all traces of water from the system to prevent water and frost damage.

■ Switch the machine off with the On/Off button ⏻.

■ Empty the water container.

**TIP** Place a suitable container underneath the cappuccinatore.

■ Press the OK button.

■ Press the button twice.

The evaporation process will start and DRAIN THE SYSTEM will appear in the display.

Caution. Danger of burning and scalding from hot steam coming out of the cappuccinatore.

The evaporation process is finished when this message goes out.

■ Switch the machine off with the master switch.

■ Clean the drip tray and waste container.

You can now pack the coffee machine.

The system will need to be filled with water when the coffee machine is installed at its new location (see "Preparing the coffee machine for use").

## Packing the machine

The coffee machine should only be packed when it is clean and dry. Coffee and milk residues or water can cause a build-up of bacteria.

Use the original packing material, including polystyrene pieces to pack up the machine.

Also pack the operating instructions so that they are available when the coffee machine is next used.

# Electrical connection

All electrical work should be carried out by a suitably qualified and competent person only, in strict accordance with current national and local safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the machine until after installation work has been carried out.

The voltage and connected load are given on the data plate located on the appliance behind the drip tray. Please ensure these match the household mains supply. The fuse rating is quoted on the plug.

The machine is supplied with a mains cable with moulded plug for connection to a 50 Hz, 220-240 V mains supply.

Connection should be made via a fused plug and suitable switched socket which is easily accessible after installation.

Do not connect via an extension lead or an adapter. These do not guarantee the safety of the machine (e.g. danger of overheating).

For extra safety it is advisable to protect the machine with a suitable residual current device (RCD). Contact a qualified electrician for advice.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

Do not connect the machine to an inverter such as those used with an autonomous energy source e.g. **Solar power**.

When switched on peak loads in the system can cause the safety switch off mechanism to be triggered. This can damage the electronic unit.

The machine must not be used with so-called Energy saving devices either. These reduce the amount of energy supplied to the machine causing it to overheat.

**WARNING: THIS APPLIANCE MUST BE EARTHED**

**Non-rewireable plugs BS 1363**

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).
Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

Please note:

Danger of overheating.
Ensure that there is sufficient ventilation around the coffee machine.
Make sure that the vents on the top of the machine are not covered completely.

Danger of overheating. If the coffee machine is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the furniture door while the coffee machine is in use.

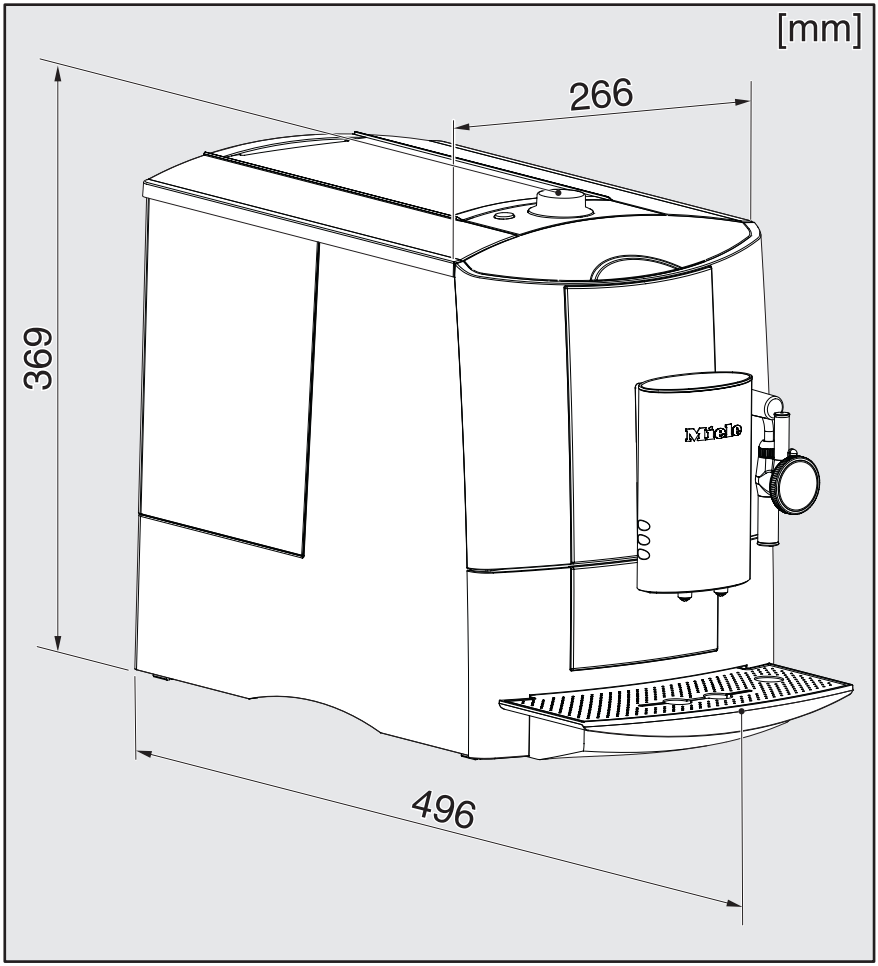
– The coffee machine should be located in a dry and well ventilated room.
– The ambient temperature should be between + 10 °C and + 32 °C.
– The coffee machine should be placed on a horizontal surface which should be impervious to water.
– The vents on the top of the coffee machine must not be covered completely (e.g. with a cloth).

If the coffee machine is installed in a niche, the minimum dimensions for the niche are as follows:

| | |
|---|---|
| height | 508 mm |
| width | 450 mm |
| depth | 555 mm |

■ Postion the coffee machine so that the front lines up with the front edge of the niche.

# Coffee machine dimensions



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